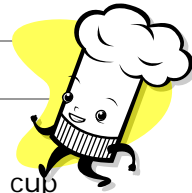


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## ***Fried Sweet and Sour Potatoes***

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### **Ingredients:**

2 1/2 to 3 cups diced white potatoes, 4 slices bacon, 1/4 cup finely chopped onion, 1 tbsp. sugar or honey, 3/4 tsp. salt, 1/2 cup water (a little less if you use honey), 1/4 cup vinegar.

### **Directions:**

Fry bacon in a skillet until crisp. Remove and crumble well. Using 2 tbsp. of bacon grease, cook the potatoes over medium heat without turning, for 15 to 20 minutes, or until brown on bottom. Turn with spatula, add onion, and cook another 5 minutes. Stir in the sugar or honey, salt and water. Simmer until potatoes are tender - about 15 minutes. Remove from heat and add vinegar. Cover and let stand for 15 minutes. Now remove the lid, add the bacon and reheat to serve hot. Makes 6 servings.

### **Nutritional Information Per Serving:**

Calories 106 Carbohydrates 11.7 gm Protein 2.1 gm Fat 5.96 gm Sodium 908 mg  
Cholesterol 14 mg Calcium 6.7 mg

